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**Honeywell**

# **UCP200**

**Universal Digital Controller-  
Programmer**

**For Convection and Rotary Rack  
Baking Ovens**

**USER MANUAL**

**51-52-25-115**

(formerly EN1I-6271)



# CONTENTS

<b>1. UCP200 OVERVIEW AND OPERATION .....</b>	<b>1</b>
►► WHAT ARE THE VARIOUS KEYS AND INDICATORS OF THE UCP200 USED FOR ? .....	2
►► FIRST STARTING UP .....	4
<b>2. THE DIFFERENT BAKING PROGRAMS CALLED "RECIPES" .....</b>	<b>5</b>
►► The displayed recipe is convenient for you .....	5
►► The current displayed recipe is not convenient for you but you do not want to modify it definitively ...	6
►► The current displayed recipe is not convenient for you, you choose another recipe.....	8
►► The current displayed recipe is not convenient for you: you want to modify it and keep the modifications.....	9
►► ROTARY   Rotary rack repositioning at the end of baking.....	12
<b>3. PROGRAMMABLE START CONFIGURATION (FOR RTC MODELS)  .....</b>	<b>13</b>
►► 1 – Configuration of the programmable start mode .....	13
►► 2 – Alarm configuration.....	13
►► 3 – Activate/deactivate the programmable start.....	14
►► 4 – Consultation of the current alarm with possibility of modifying the recipe.....	14
<b>4. WHAT HAPPENS EXACTLY DURING THE BAKING ACCORDING TO THE USED RECIPES OR THE CHANGES MADE IN THESE RECIPES ? .....</b>	<b>15</b>
<b>5. WHAT ARE THE PARAMETERS YOU MAY CONFIGURE ? AND THOSE YOU MAY NOT CONFIGURE ! .....</b>	<b>16</b>
►► PARAMETER "TREEVIEW" OVERVIEW .....	16
►► HOW TO CONFIGURE SYSTEM PARAMETERS ? .....	17
<b>6. ERROR MESSAGES .....</b>	<b>19</b>
►► E00 TO E09: auto-test defect (latched) .....	19
►► E10 TO E39: system defect (latched) .....	19
►► E40 TO E49: measure defect (non-latched) .....	19
►► E60: supply defect (latched display) .....	19
►► E70: external defect (latched).....	19
►► ROTARY ONLY E80: Rack rotation default.....	19
<b>7. GLOSSARY .....</b>	<b>20</b>
<b>8. QUESTIONS/ANSWERS.....</b>	<b>22</b>
<b>9. TECHNICAL DATA.....</b>	<b>25</b>



## **1. UCP200 Overview and Operation**

You will appreciate the UCP200 operating simplicity and all its advantages to assure you the best bakings.

The specialist who installed and set up your oven explained to you the various settings and controls. Therefore we wish to remind you in this user manual the given explanations to guide you in the use of the UCP200 technology so that you may obtain a full productivity, in the best conditions.

The capacity of the UCP200 allows to include up to 20 baking programs, called recipes as well. The following paragraphs will allow you to start baking correctly and very easily.



***This User Manual assists you in the operation of the UCP200 for Convection and Rotary Rack Baking Ovens.  
When the Rotary model differs from the Convection model, the following symbol is written:***

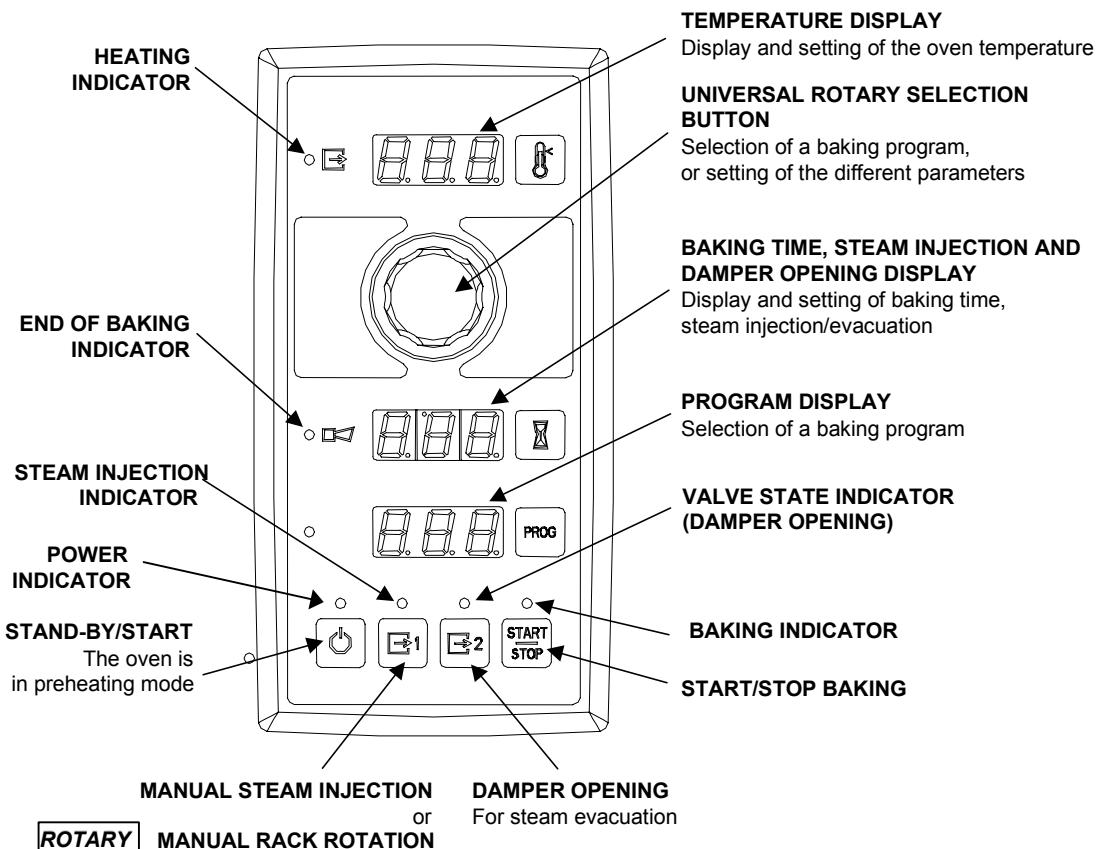
***ROTARY***



***When the UCP200 is equipped with the RTC option (Real Time Clock), the following symbol is written: ***

## ►WHAT ARE THE VARIOUS KEYS AND INDICATORS OF THE UCP200 USED FOR ?

### Model without option

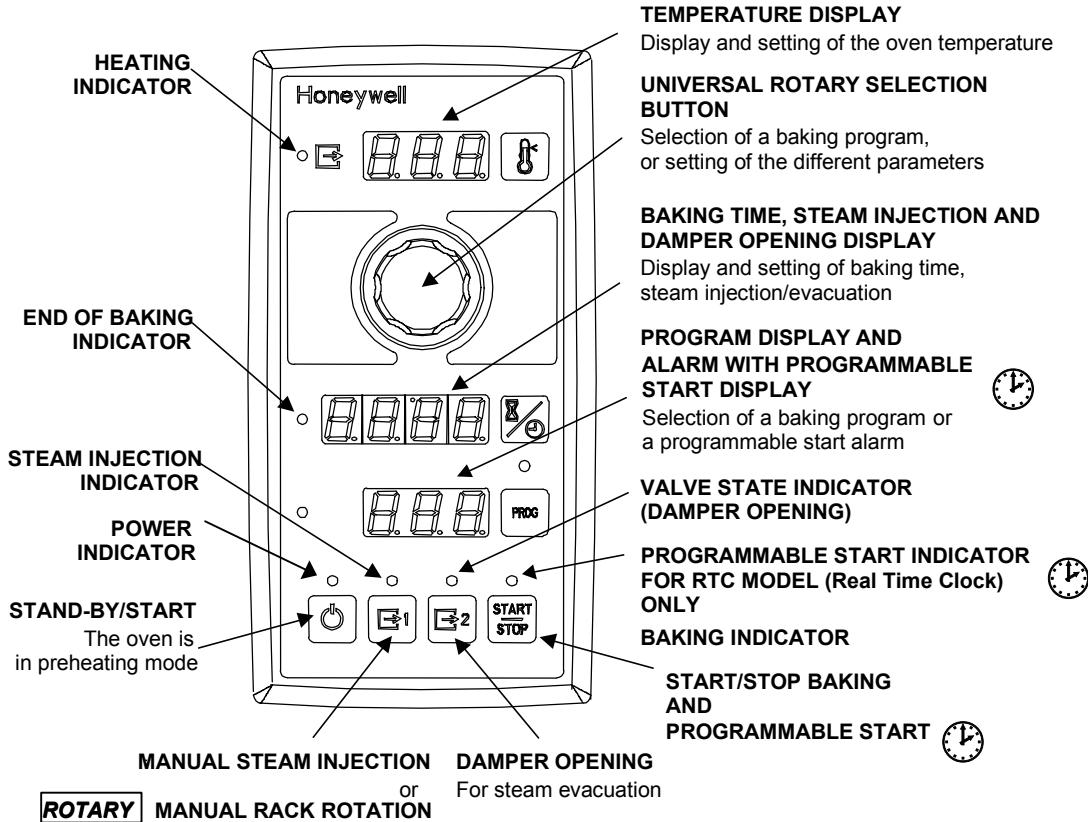


### About the universal rotary button...

- ✓ When you turn the rotary button slowly, the values are incremented or decremented by step of 1.
- ✓ When you turn it more rapidly, the values are incremented or decremented quicker according to the speed of rotation.



## Model with RTC option



### About the universal rotary button...

- ✓ When you turn the rotary button slowly, the values are incremented or decremented by step of 1.
- ✓ When you turn it more rapidly, the values are incremented or decremented quicker according to the speed of rotation.

## ►FIRST STARTING UP

- Check that the oven is correctly supplied with water (inflow and outflow) and powered.

Turn on the main switch located on the electrical box to power up the oven.

-  *The displays and indicators light. A sound signal  *The software version and the unit version are displayed during 2 seconds. Then the oven is powered up and the UCP200 is in stand-by mode.**
-  *Internal tests are performed during power-up.*
-  *In case of error, the program display shows the error number. (See section 6).*

- At this stage, the UCP200 stays in stand-by mode and the power indicator is active.

- Press  to power on the oven.

-  *A temperature and a time are displayed as well as a program number. The indicated temperature is the oven temperature.*
-  ***Powering on the oven activates automatically the heating system.***

- **You have now 4 possibilities:**

- 1** The displayed program is convenient for you. You may wait that the preheat temperature of the oven is reached to start the baking.
- 2** The displayed program is not convenient for you. Only for this baking, you may modify the temperatures (loading and baking) and the baking time. Then you have to wait that the preheat temperature of the oven is reached to start the baking.
- 3** The displayed program is not convenient for you. You may choose another program. Then you have to wait that the preheat temperature of the oven is reached to start the baking.
- 4** The displayed program is not convenient for you. You want to modify it.  
In the program, you can set the temperatures (loading and baking) and the baking time, eventually the steam injection time as well as the damper opening time. Then you have to wait that the preheat temperature of the oven is reached to start the baking.  
Therefore these new baking data will be saved and you might use them again for a next baking.

- Now let us see the detailed steps of these 4 possibilities.

## **2. The different baking programs called "recipes"**

### **► The displayed recipe is convenient for you**

- Wait that the desired preheat temperature of the oven is reached.
- The preheat temperature is reached when a "moving symbol"  appears on the central display indicating the end of the preheating period and when you hear a sound signal , if the buzzer output is connected.
- You may open the oven door and **load the preparation inside**. When the door is opened, a "moving symbol"  appears on the bottom display to inform the user.
- After having closed the door, press  to start the baking. The baking indicator is active.
- At the end of baking, the indicator of the end of baking is flashing. A sound signal  is emitted, if the buzzer output is connected.
- To acknowledge the end of baking (stop of indicator flashing, stop of sound signal and return to preheating), press  or open the oven door. The baking indicator goes off.

 **Acknowledging the end of baking does not stop the oven running.  
The oven returns in preheating mode.**

 **During the baking, you have the possibility to inject steam manually in the oven, at any time, by pressing  1, regardless of the automatic injection (see page 10). The steam is injected as long as you press the key.**

 **You may also have the possibility to open or close manually the steam damper, at any time, by pressing  2, regardless of the automatic steam extraction (see page 10).**

 **If you modify one of these parameters during the baking, the modification will be only available for the current baking.**

## ► The current displayed recipe is not convenient for you but you do not want to modify it definitively

You just want to modify the **temperatures (preheating and baking)** and/or the **baking time**. The new data will not be saved and the current program will not be modified for a next use (but still remains active as long as you do not change the program).

### ► PREHEATING temperature "t1" - BAKING temperature "t2"

- Press . The current temperature "t1" is flashing.
- Turn on to select the desired **temperature**.
- Press again to validate "t1". The temperature "t2" is displayed. To modify it, proceed as mentioned for "t1".

**The UCP200 validates automatically the new selections after 8 seconds.**

### ► BAKING time

- Press . The baking time is flashing.
- Turn on to select the desired baking time.
- Press again to validate or wait that the selection stops flashing.

**During the modification of the different temperatures and times, the oven stays in preheating mode.**

**The UCP200 validates automatically the new selections after 8 seconds.**

Once you have made all the necessary settings, go to the next step:

- Wait that the desired preheat temperature of the oven is reached.
- The preheat temperature is reached when a "moving symbol" appears on the central display indicating the end of the preheating period and when you hear a sound signal , if the buzzer output is connected.
- You may open the oven door and **load the preparation inside**. When the door is opened, a "moving symbol" appears on the bottom display to inform the user.
- After having closed the door, press to start the baking. The baking indicator is active.
- At the end of baking, the indicator of the end of baking is flashing. A sound signal is emitted, if the buzzer output is connected.

- To acknowledge the end of baking (stop of indicator flashing, stop of sound signal and return to preheating), press  or open the oven door. The baking indicator goes off.

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 **During the baking, you have the possibility to inject steam manually in the oven, at any time, by pressing , regardless of the automatic injection (see page 10). The steam is injected as long as you press the key.**

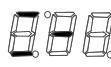
 **You may also have the possibility to open or close manually the steam damper, at any time, by pressing , regardless of the automatic steam extraction (see page 10).**

 **If you modify one of these parameters during the baking, the modification will be only available for the current baking.**

► The current displayed recipe is not convenient for you, you choose another recipe

- Press . The number of the recipe is flashing.
- Turn on  to select the number of the desired recipe.
- Press  again to validate or wait that the selection stops flashing.

Once you have made all the necessary settings, go to the next step:

- Wait that the desired preheat temperature of the oven is reached.
- The preheat temperature is reached when a "moving symbol"  appears on the central display indicating the end of the preheating period and when you hear a sound signal , if the buzzer output is connected.
- You may open the oven door and **load the preparation inside**. When the door is opened, a "moving symbol"  appears on the bottom display to inform the user.
- After having closed the door, press  to start the baking. The baking indicator is active.
- At the end of baking, the indicator of the end of baking is flashing. A sound signal  is emitted, if the buzzer output is connected.
- To acknowledge the end of baking (stop of indicator flashing, stop of sound signal and return to preheating), press  or open the oven door. The baking indicator goes off.

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 **During the baking, you have the possibility to inject steam manually in the oven, at any time, by pressing , regardless of the automatic injection (see page 10). The steam is injected as long as you press the key.**

 **You may also have the possibility to open or close manually the steam damper, at any time, by pressing , regardless of the automatic steam extraction (see page 10).**

 **If you modify one of these parameters during the baking, the modification will be only available for the current baking.**

## ► The current displayed recipe is not convenient for you: you want to modify it and keep the modifications

You wish to modify one or more parameters of the recipe and to save the new data for a next use.

 During the modification of the different temperatures and times, the oven stays in preheating mode.

 Pressing  allows you to enter in the configuration mode or to leave this mode. Therefore this allows you to see and/or modify one or more parameters.

 **Do not forget ! You have 8 seconds maximum to make the modifications !**

- Press . The number of the recipe is flashing.
- Turn on  to select the number of the desired recipe.
- While the recipe is flashing, you may have access to the different parameters.

## ► PREHEATING temperature "T1" - BAKING temperature "T2"

- The number of the recipe must be flashing otherwise press .
- Press . The current temperature "t1" is flashing.
- Turn on  to select the desired **temperature**.
- Press  again to validate "t1". The temperature "t2" is displayed. To modify it, proceed as mentioned for "t1".

 **The UCP200 validates automatically the new selections after 8 seconds.**

## ► BAKING time

- The number of the recipe must be flashing otherwise press .
- Press . The baking time is flashing.
- Turn on  to select the desired baking time.
- Press  again to validate or wait that the selection stops flashing.

 **The UCP200 validates automatically the new selections after 8 seconds.**

## ► AUTOMATIC STEAM INJECTION time at the beginning of baking

- The number of the recipe must be flashing otherwise press .
- Press . The currently programmed injection time is flashing, being displayed in seconds as you can note it. ("SEC" is displayed instead of the recipe number.)
- In less than 8 seconds, turn on  to select the desired injection time.

 When the injection time is being modified, the indicator  is flashing.

- Press  to validate or wait that the selection stops flashing.
- Press  again or wait that the recipe number stops flashing to leave the configuration mode.

## ► AUTOMATIC DAMPER OPENING time at the end of baking

- The number of the recipe must be flashing otherwise press .
- Press . The currently programmed damper opening time is flashing, being displayed in minutes as you can note it. ("Min" is displayed instead of the recipe number.)
- Turn on  to select the desired damper opening time.

 When the damper opening time is being modified, the indicator  is flashing.

- Press  to validate or wait that the selection stops flashing.
- Press  again or wait that the recipe number stops flashing to leave the configuration mode.

Once you have made all the necessary settings, go to the next step:

- Wait that the desired preheat temperature of the oven is reached.
- The preheat temperature is reached when a "moving symbol"  appears on the central display indicating the end of the preheating period and when you hear a sound signal , if the buzzer output is connected.
- You may open the oven door and **load the preparation inside**. When the door is opened, a "moving symbol"  appears on the bottom display to inform the user.
- After having closed the door, press  to start the baking. The baking indicator is active.
- At the end of baking, the indicator of the end of baking is flashing. A sound signal  is emitted, if the buzzer output is connected.
- To acknowledge the end of baking (stop of indicator flashing, stop of sound signal and return to preheating), press  or open the oven door. The baking indicator goes off.

 **Acknowledging the end of baking does not stop the oven running.  
The oven returns in preheating mode.**

 **During the baking, you have the possibility to inject steam manually in the oven, at any time, by pressing  1, regardless of the automatic injection (see page 10). The steam is injected as long as you press the key.**

 **You may also have the possibility to open or close manually the steam damper, at any time, by pressing  2, regardless of the automatic steam extraction (see page 10).**

 **If you modify one of these parameters during the baking, the modification will be only available for the current baking.**

## ► ROTARY

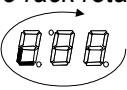
### Rotary rack repositioning at the end of baking

#### ► AUTOMATIC RACK REPOSITIONING

 At the end of baking, the rack rotation is automatically stopped in unloading position.

#### ► MANUAL RACK REPOSITIONING

##### AFTER HAVING OPENED THE OVEN DOOR DURING THE BAKING OR IN PREHEATING

 During the baking, when you open the oven door, the rack rotation is stopped. On the bottom display, a "moving symbol"  appears indicating that you may reposition the rack manually, in case of the rack is not stopped in unloading position.

 To reposition correctly the rack:

Press , the rack stops its rotation when you release  or as soon as it arrives in unloading position.

If you release  and press  again, the rack is performing another rotation.

### 3. Programmable start configuration (for RTC models)

After having chosen and programmed one or more recipes, you may now program the start oven time.

The UCP200 offers **14 programmable start alarms** that you may configure.

- ☛ *The current time is displayed in stand-by mode.*
- The date, time and programmable start mode are factory-defined.*
- Let us now see how you may modify the programmable start parameters.*
- ☛ *To have access to this configuration, the UCP200 must be in **STAND-BY MODE**.*

#### ► 1 – Configuration of the programmable start mode

- ☛ *Before using the programmable start, it is necessary to **activate this function**. It is factory-fixed on **OFF** and must be activated by selecting **LOC (local)** in the MIS/WUP menu.*
- The section 5 explains how to modify this parameter.*

#### ► 2 – Alarm configuration

- ☛ *The programmable start must be **deactivated**. See § 3 – Activate/deactivate the programmable start.*
- Press . The date and time of the programmable start are displayed and the alarm number is flashing.

##### ► ALARM SELECTION

- The alarm number is flashing. Turn on  to select the desired alarm.
  - ☛ *When the alarm number is flashing, you may modify the date, time and recipe for each alarm.*
  - ☛ *The UCP200 returns in stand-by mode after 8 seconds and the current time is displayed.*
  - ☛ *When you modify the date, time and recipe, you must absolutely validate otherwise the new selections will not be saved and the new data will be lost after 8 seconds.*
  - ☛ *To leave the configuration mode, press .*

##### ► SETTING THE DATE

- Press . The date is flashing. Turn on  to select the desired date. To validate your choice, press  again.
  - ☛ *The alarm date is coded like the current date of the clock (see section 5).*
  - ☛ *If you wish to program a **daily** alarm, select **ALL** instead of the date number.*

## ► SETTING THE CLOCK

- Press  . The time is flashing. Turn on  to select the desired time. To validate, press  again.

## ► POSSIBILITY OF CHOOSING ANOTHER START RECIPE

- Press  . The recipe number is displayed. Turn on  to select another recipe. To validate, press  again. The alarm number is flashing.

## ► ACTIVATE/DEACTIVATE THE ALARM

- To activate/deactivate each alarm, press  . The indicator is lightening, the alarm is active otherwise the indicator is turned off and the alarm is inactive.

## ► 3 – Activate/deactivate the programmable start

- From the stand-by mode, press  to activate/deactivate the programmable start. The indicator is flashing when the programmable start is activated.
- The UCP200 goes in the preheating mode at the date and time configured for the **first** activated alarm in the chronological order.

 ***It is necessary to validate one alarm at least to have the possibility to activate the programmable start.***

## ► 4 – Consultation of the current alarm with possibility of modifying the recipe

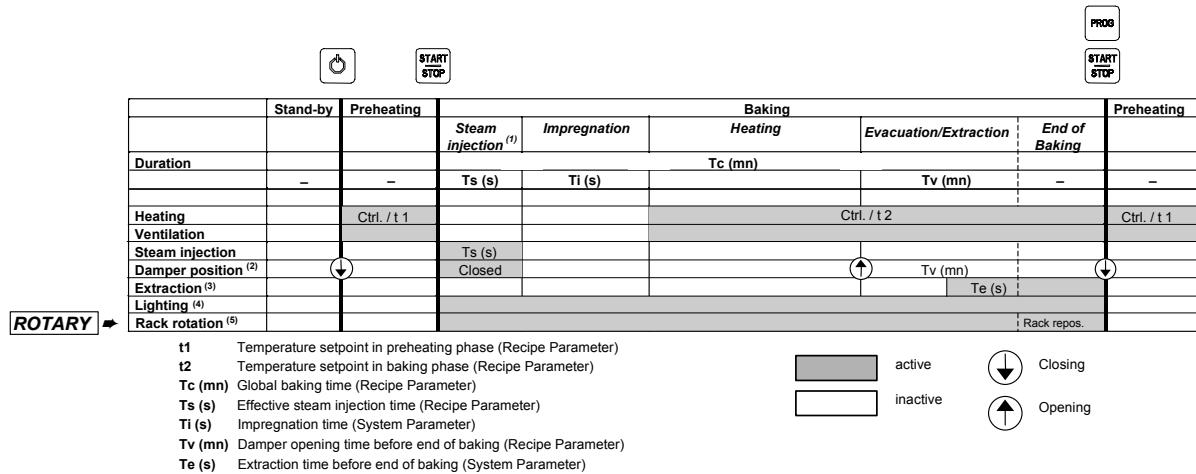
 ***To consult the current alarm information, the UCP200 must be in stand-by mode and the programmable start must be activated.***

- Press  to display the current alarm. The date and time of the programmable start as well as the recipe number are displayed.
- You may change the recipe but the modification will not be saved. It will be taken into account only for the next programmable start.

 ***To leave the consultation mode, press .***

## 4. What happens exactly during the baking according to the used recipes or the changes made in these recipes ?

Here is a detailed description of the baking cycle based on the following recipe:



- (1) If there is no steam injection ( $Ts = 0$ ), then the impregnation phase will not occur.
- (2) During the steam injection, the damper is locked in closed position. The damper may be manually activated during the other phases.  
The damper is automatically closed as soon as the preheating phase is beginning. It will be open before the end of baking according to the programmed **Tv** time (in minutes).
- (3) The steam extraction over the door is automatically activated before the end of baking according to the programmed **Te** time (in seconds).
- (4) The oven lighting is activated during all the baking time.
- (5) **ROTARY** At the end of baking, the rack rotation is automatically stopped in unloading position.

⚠ During the automatic or manual steam injection, the indicator  is lit.

⚠ It is not possible to inject steam manually in the oven when the oven door is open.

⚠ In preheating or baking phase, when the damper is open, the indicator  is lit.

### BAKING PARAMETERS

Purpose	Default value	Unit	Min.	Max.
t1 Preheating set-point	220	°C	F08 *	F09 *
t2 Baking set-point	220	°C	F08 *	F09 *
Tc Total baking time	20	min	0	9h00
Ts Steam injection time at the beginning of baking	10	s	0	59
Tv Damper opening time at the end of baking	5	min	0	9h00

\* See section 5.

## 5. What are the parameters you may configure ? and those you may not configure !

### ► PARAMETER "TREEVIEW" OVERVIEW

**PAS - Password Capture**  
**CFG - User Parameters**  
 C02 - Temperature Unit  
 C03 - Injection Pulse On time  
 C04 - Injection Pulse Off time  
 C05 - Impregnation Time  
 C06 - Extraction Time before end of cooking  
 C07 - Light Temporisation before extinction  
 C08 - Temperature Band Wide for End of Pre-Heating Detection  
**FAC - Factory Parameters**  
 F02 - Ventilation On time  
 F03 - Ventilation Off time  
 F05 - Ventilation Delay (closed door)  
 F06 - Heating Security Delay  
**ROTARY**  
 F07 - Delay for Rack Rotation Defect detection  
 F08 - Temperature Min.  
 F09 - Temperature Max.  
**STD - Standard Configuration**  
**MES - Measure Configuration**  
 M01 - Main Frequency  
 M10 - Channel 1  
 M11 - Sensor Class  
 M12 - Sensor Type  
 M13 - Filter  
 M14 - PV Bias  
**LP - Control Loops**  
 L10 - Loop 1  
 L13 - Hysteresis  
 L15 - SP Bias  
**AL - Alarms**  
 A10 - Alarm 1  
 A13 - Hysteresis  
**MIS - Miscellaneous**  
**VER - Version**  
 CLK - Current Time for RTC model  
 DAY - Current Day for RTC model  
 WUP - Wake-Up Mode for RTC model  
**PAS - Passwords Configuration**  
 SL1 - Security Level 1 Access Password  
 SL2 - Security Level 2 Access Password

SAL <sup>(1)</sup>	Default Value	Unit	Min.	Max.
0	-	-	0	999
1	°C	-	°C, °F	
1	2	s	0	10
1	0 <sup>(2)</sup>	s	0 <sup>(2)</sup>	10
1	60	s	0	300
1	60	s	0	300
1	30	s	0 <sup>(3)</sup>	120
1	10°C	°C/F	0°C	50°C
3	-	-	-	-
3	120	s	10	300
3	0 <sup>(3)</sup>	s	0 <sup>(3)</sup>	120
3	10	s	5	30
3	15	s	0	30
3	30	s	10	300
3	10°C	°C/F	10°C	50°C
3	350°C	°C/F	50°C	350°C
3	-	-	-	-
3	50	Hz	50, 60	
3	-	-	-	-
3	TC	-	TC, RT2, RT3, Lin, Ohm	
3	J02	-	See Sensor List	
3	12	0.1 s	0 <sup>(4)</sup> : 10	999
3	0°C	°C/F	-50°C	50°C
3	-	-	-	-
3	3°C	°C/F	1°C	20°C
3	0°C	°C/F	-50°C	50°C
3	-	-	-	-
3	3°C	°C/F	1°C	20°C
0	-	-	-	-
0	-	-	-	-
0	-	hh:mm	00:00	23:59
0	-	-	1, 2, 3, 4, 5, 6, 7	
0	OFF	-	-	OFF, LOC
1	010	-	0	999
3	factory fixed	-	0	999

<sup>(1)</sup> Security Access Levels:

- SAL0 - Access to SL0: without password validation
- SAL1 - Access to SL1: (user configuration parameters) by validating configured password
- SAL2 - Access to SL2: (Fitter configuration parameters) password defined by OEM
- SAL3 - Access to SL3: (OEM configuration parameters) password defined in factory

<sup>(2)</sup> Injection Off Time = 0 means Continuous Injection

<sup>(3)</sup> Ventilation Off Time = 0 means Continuous Ventilation (1 Way)

Ventilation Off Time <> 0 means Alternative Ventilation (2 Ways) **for convection ovens only**

<sup>(4)</sup> 0 : No filter action

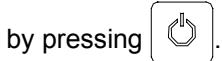
<sup>(5)</sup> 0 : Lighting is active during pre-heating **and** baking phases

## SENSOR LIST:

Family Name	String	Family Name	String	Family Name	String
<b>Thermocouples</b> T/C J : 0-300°C / 32-572°F	J01	<b>RTD 2 wires / 3 wires</b> PT100 : 0-100°C / 32-212°F	P21	<b>Linear</b> Linear 0-50 mV	MV1
T/C J : 0-400°C / 32-752°F	J02	PT100 : 0-200°C / 32-392°F	P22	Linear 10-50 mV	MV2
T/C J : 0-870°C / 32-1598°F	J03	PT100 : 0-400°C / 32-752°F	P23	Linear 0-20 mA	MA1
T/C K : 0-537°C / 32-999°F	K01	PT100 : (-40)-60°C / (-40)-140°F	P24	Linear 4-20 mA	MA2
T/C K : 0-800°C / 32-1472°F	K02	PT1000 : 0-100°C / 32-212°F	P31		
T/C K : 0-1300°C / 32-2372°F	K03	PT1000 : 0-200°C / 32-392°F	P32		
T/C N : 0-1300°C / 32-2372°F	N01	PT1000 : 0-400°C / 32-752°F	P33	<b>Ohms</b> Ohms 0-200 Ω	Oh1
T/C R : 0-1600°C / 32-2912°F	R01	PT1000 : (-40)-60°C / (-40)-140°F	P34	Ohms 0-2000 Ω	Oh2
T/C S : 0-1600°C / 32-2912°F	S01				
T/C T : 0-400°C / 32-752°F	T01				

## ► HOW TO CONFIGURE SYSTEM PARAMETERS ?

- To have access to system parameters, set the UCP200 on the stand-by mode



- Press and hold , and turn on simultaneously.

*On the program display, you have access to the elements of the treeview without a password (**SAL0**).*

**WARNING !** *The **PAS** parameter (password) allows you to enter the User password and to access to the User parameters.*

*Another password is reserved for the manufacturer to access to the Factory parameters.*

- To access to the User parameters - **CFG** (from **C02** to **C08**), select the **PAS** element and enter the password which allows you to unlock the **SAL1** (the password is the value of the **SL1** parameter, MIS/PAS/SL1, see Table on page 16).

- Confirm your selection by pressing .

- Now you have access to the **CFG** parameter list (available in Table on page 16).

- Select the **CFG** list by turning on and validate by pressing .

- To scroll the parameters of the list, turn on . When the parameter you wish to modify appears on the program display, select it by pressing .

- Modify the parameter value by turning on and validate by pressing .

- After the step above, the name of the parameter is flashing. Then you may choose another parameter to modify it, following the same procedure and so on.
- When you are modifying the parameters, the UCP200 returns to parameters consultation mode after 8 seconds without saving the modification.
- During the modification phase, to return in consultation mode without saving, you can press  or .
- To go back to the higher level, in consultation mode, press .
- At any time, press  to leave the configuration mode of the system parameters.
- When you consult the parameters, the UCP200 returns to each higher level after 8 seconds and finally returns to stand-by mode after 8 seconds too.
- The carried out modifications will be taken into account when you press  again to leave the stand-by mode and to go into run mode.

## 6. Error messages

In any state of the system, if a critical error occurs, an error code message is displayed on "Info" display. There are 3 kinds of errors:

- **Non-latched errors:** Error code is displayed only during defect is present. The system returns in its previous state as soon as the defect has disappeared.
- **Latched errors:** Error code is displayed until defect has disappeared and user has acknowledged it. Only at this moment, the system returns in its previous state.
- **Display latched errors:** Error code is displayed until defect has disappeared and user has acknowledged it but the system returns in its previous state as soon as the defect has disappeared.

ERRORS FROM **E00** TO **E49** AND **E60, E70**:  
FOR CONVECTION AND ROTARY BAKING OVEN

### ► **E00 to E09: auto-test defect (latched)**

An error has occurred during the command's Auto-Test.

Power OFF the oven and power ON it again.

In case of error persistance, please contact your usual technician.

### ► **E10 to E39: system defect (latched)**

A system error has occurred.

Set the UCP200 on the stand-by mode and then in preheating mode again.

In case of error persistance, please contact your usual technician.

### ► **E40 to E49: measure defect (non-latched)**

A measure error has occurred (for example: burnout).

This message disappears with the default.

### ► **E60: supply defect (latched display)**

A supply shutdown has occurred during the baking phase. When this message is displayed, the baking restarts 2 minutes before ending.

### ► **E70: external defect (latched)**

An external defect has been detected (for example: overheating).

### ► **ROTARY ONLY E80: Rack rotation default**

A rack rotation defect has been detected (for example: the rack is not turning).

**☒ IN CASE OF ERROR PERSISTANCE,  
PLEASE CONTACT YOUR USUAL TECHNICIAN.**

## 7. Glossary

### Heating

The heating relay is controlled by an internal control loop regarding the current temperature and setpoint temperature.

### Damper opening

The damper relay is automatically activated before the end of baking regarding the selected recipe. It is automatically disabled when returning into preheating mode.

Furthermore the user can open or close the damper at any time by pressing the corresponding key, except during the automatic steam injection phase (the damper is locked in closed position).

### Buzzer

The buzzer relay is activated to inform the user when the preheating temperature is reached or when the baking is complete.

2 different sequences are used to identify them:

- ✓ 2 long pulse sounds when the preheating temperature is reached
- ✓ 3 short pulse sounds in sequence for the end of baking

The end of baking signal must be acknowledged by the user.

 In case of error, the sound is continuous.

### Lighting

The light relay is automatically activated during the baking phase or when the door is open. The light relay can be also activated during pre-heating phase (see section 5).

### Steam injection

The steam injection relay is activated either automatically during the baking or manually by pressing the corresponding key. The steam injection is disabled when the door is open.

### Ventilation

The ventilation relay is automatically activated during the preheating phase or during the baking. The ventilation is stopped when the door is open.

### Extraction

The extraction relay is automatically activated at the end of baking according to the parameters configuration or when the door is open.

**i ROTARY** *Rack rotation*

The rack rotation relay is automatically activated during the baking phase, or manually by pressing the “Rack Rotation” key  when the door is open.

At the end of baking or during a manual rotation, the rack is automatically stopped at its unloading position.

## 8. Questions/Answers



**What happens if I modify the baking temperature and/or time during the baking ?**



These modifications have only impact on the current baking phase and will not be saved in the recipe.



**How should I do to stop simply the current baking, without taking into account the different phases of steam injection, impregnation, evacuation ?**



You may press at any time during the baking to stop it and to return in preheating mode.



**How should I do to increase the baking time when the indicator of the end of baking is flashing and when a sound signal is emitted, if the buzzer output is connected ?**



You may increase the baking time by pressing . The baking time is flashing.

Turn on to select the additional baking time.



Press again to validate or wait that the selection stops flashing.

The oven returns in baking mode. At the end of the new time, the indicator of the end of baking will be flashing and a sound signal will be emitted.



**How should I do to change the impregnation time and the overflow time at the end of baking ?**



These are system parameters. To modify them, the UCP200 must be in stand-by mode. Then, press and simultaneously, turn on to enter in the system parameter configuration. Follow the procedure in section 5.

**?** How should I do if I do not want to inject steam in the oven at the beginning of baking ?

 Select a recipe by pressing . The recipe number is flashing.

Then turn on  to select the desired recipe number.

JUST AFTER, press . The current programmed injection time is flashing.

Turn on  to set the injection time at 0. Validate by pressing . Finally, press  again to validate or wait that the selection stops flashing.

 This new parameter will be saved in the recipe.

**?** How should I do if I do not want to open the damper at the end of baking ?

 Select a recipe by pressing . The recipe number is flashing.

Then turn on  to select the desired recipe number.

JUST AFTER, press . The current programmed damper opening time is flashing. Turn

on  to set the damper opening time at 0. Validate by pressing . Finally, press  again to validate or wait that the selection stops flashing.

 This new parameter will be saved in the recipe.

**?** How should I do if I want that the damper stays opened during all the baking ?

 Select a damper opening time greater than the baking time.

**?** **ROTARY** What happens if I forget the preparation in the oven at the end of baking ?

 At the end of baking, the rack is automatically stopped in unloading position. Then, the preparation will continue to bake just on one side, with a burning risk.



**The programmable start alarm did not start. What can I do ?**

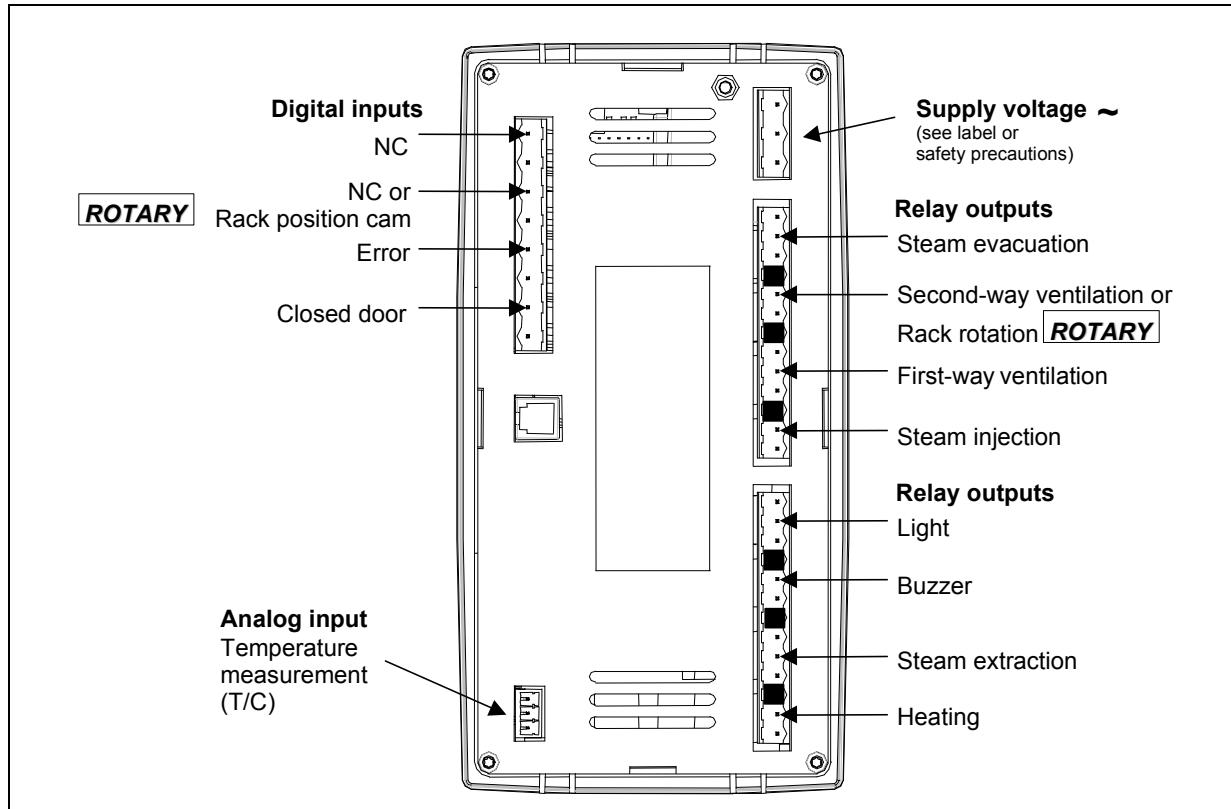


Let us resume the various stages to be followed:

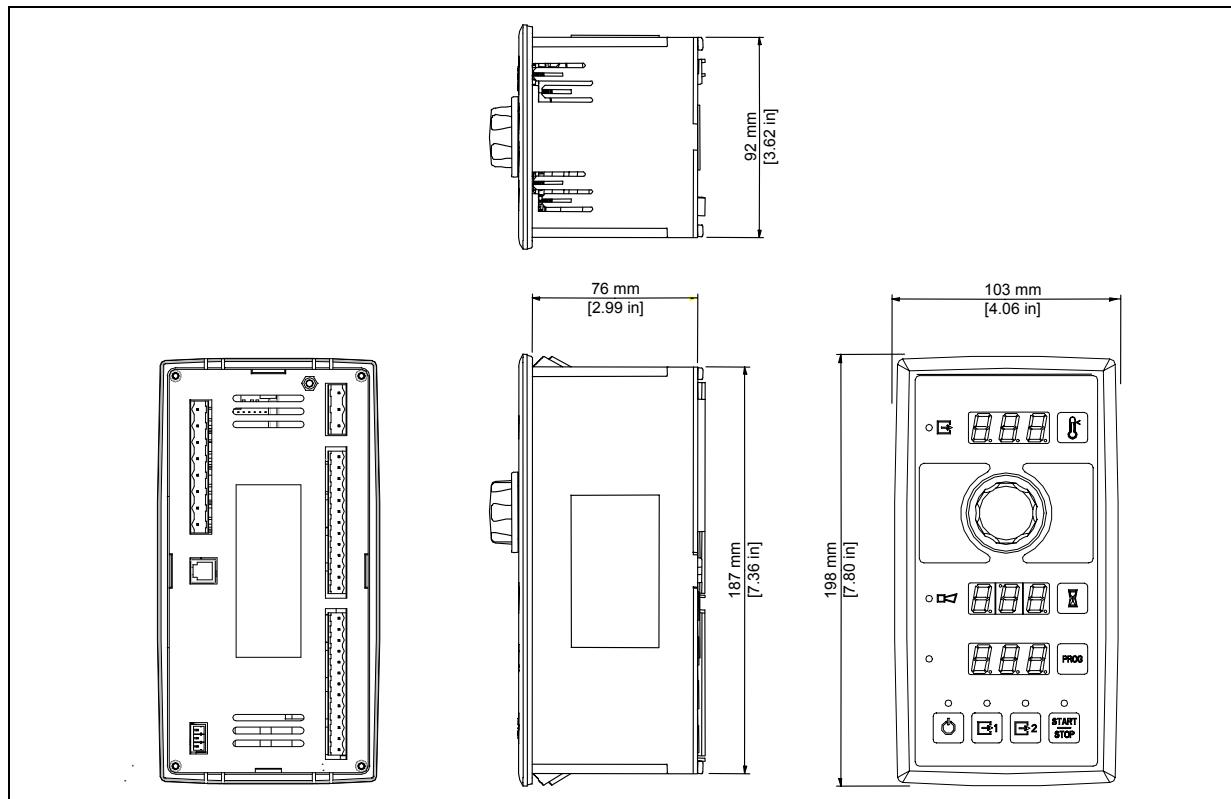
- 😊 The UCP200 must be in **stand-by mode**.
- 😊 The “programmable start” function must be configured in local : **MIS/WUP/LOC**. (see section 5)
- 😊 To have access to the **alarm configuration**, you must press .
- 😊 To **select one alarm**, turn on .
- 😊 To **set up the date**, press  and turn on . Validate by pressing .
- 😊 To **set up the time**, press  and turn on . Validate by pressing .
- 😊 To **activate the alarm**, press .
- ⚠ If you configure several alarms, **DO NOT FORGET** to activate them by pressing  for **each** alarm.
- 😊 Press  to return in stand-by mode.
- 😊 You may now **activate the programmable start** by pressing .
- 😊 The programmable start indicator is **flashing**.
- 😊 The UCP200 goes in **preheating mode** at the date and time configured for the **first activated alarm** in the chronological order.

## 9. Technical data

<b>Units</b>	°C / °F
<b>Resolution of temperature display</b>	1°C / 1°F
<b>Measurement accuracy</b>	Input range: 0.25% Cold junction: 0.5% Cold junction drift: 0.09%
<b>Recipes number</b>	20 max.
<b>Storage conditions</b>	Must be protected against UV, humidity and external aggressive disturbances
<b>Input types</b>	Digital      110/230 Vac  Analog      See Table (Sensor list) - Page 17.
<b>Max. Baking time</b>	9h00
<b>Max. temperature</b>	400°C
<b>Min. temperature</b>	20°C
<b>Ventilation</b>	One-way or two-way ventilation
<b>Steam extraction</b>	Automatic or manual



**Terminal connections**



**Dimensions (millimeters/inches)**



**Honeywell**

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**Industrial Measurement and Control**

Honeywell  
1100 Virginia Drive  
Fort Washington, PA 19034